

Directions

From Rt 86 Use exit 34 to Route 36 South (toward Hornell. Remain on Rt 36 through the first intersection (Simmons—Rockwell Auto Dealer will be on your right). At the next intersection turn left. Turn right at the next intersection. Club 57 will be on your right about 100 yards ahead.

From the City of Hornell Travel north on Seneca Street through the village of North Hornell. Continue straight on Seneca Rd North. Club 57 is on your left approximately 2 miles from the North Hornell Village limits.

From Rochester Follow Rt 390 South to Dansville, NY. Use the second Dansville exit (Hornell, exit 4) to Route 36. Turn right on to Route 36. Remain on Route 36 for approximately 15 miles. Remain on Rt 36 through the Rt 66 intersection (Simmons—Rockwell Auto Dealer will be on your right). At the next intersection turn left. Turn right at the next intersection. Club 57 will be on your right about 100 yards ahead.

We sincerely thank you for your kind interest and look forward to serving you!

~ Lisa Marino

CATERING MENU



Restaurant & Lounge

7465 Seneca Road North
Hornell, NY 14843

Phone 607.324.1143

Fax 607.324.2014

Email club57res@aol.com

Lisa Marino lma83@aol.com

Restaurant Hours

Monday -Thursday
11:30AM -10:00PM

Friday & Saturday
11:30AM -11:00PM

Sunday
11:30 AM - 9:00PM

Visit us at
www.Club57.com

FAMILY STYLE

PASTA PLATTERS, HOT & COLD PLATTERS

1/2 Pan Serves 5-10, Full Pan serves 15-20

	<i>1/2</i>	<i>Full</i>
Baked Ziti	\$35	\$65
Ravioli, Gnocchi, Stuffed Shells or Greens and Beans	\$45	\$75
Lasagna or Eggplant Parmigiana	\$40	\$75
Roasted Lemon Herb Chicken	\$40	\$75
Italian Sausage with Peppers Onions	\$45	\$75
Club 57 Antipasto Platter (fresh Meats, Cheeses, Veggies and more)	\$35	\$75
Garden Salad Platter (Freshly tossed Garden Greens and Vegetables with choice of Dressing)	\$25	\$40
Souvalaki Platter (Leafy Greens, Tomatoes, Red Onion, Pepperoncini, Marinated Rico Chicken, Grilled Pita Bread and Feta Cheese)	\$35	\$75
Chicken (French, Marsala, Picatta or Parmigiana)	\$5.99	each
Veal (French, Marsala, Picatta or Parmigiana)	\$6.99	each
Homemade Meatballs Or Italian Sausage	\$1.50	each

Comes with Club 57 Bread Service
Extra Sauces and Dressings!!

(Most Menu Items Available in Pans)

**Upscale dining in a casual atmosphere!
Opening as a Nightclub in 1988, "Club
57" was transformed into a full service
restaurant in May of 1995.**

**Providing an upscale "bistro" atmosphere,
Club 57 provides the perfect environment
for family dining as well as business meet-
ings and meals. The style is relaxed and the
menu is eclectic.**

**In June of 2003 the Executive Room was
added. The major remodeling project
resulted in a modern, impeccably decorated
venue for business gatherings and small to
medium size banquets. The Executive
Room seats up to 60 guests and is
equipped with state-of-the art Audio Vis-
ual equipment.**

**Located away from the main dining room,
The Executive Room offers a private, quite
space for effective discussions and
presentations.**



If you do not see anything within your budget, please do not hesitate to ask. We are more than happy to cater to your needs!



Hors D'Oeuvres

(per piece, minimum 30 pieces)

- Shrimp Cocktail \$2.00
- Jumbo Shrimp Scampi (Hot) \$2.25
- "Shrimp 57" (Club Specialty) \$2.75
- Bacon Wrapped Scallops \$2.50
- Clams Casino \$2.00
- Carolina Crab Cakes \$10.00
- Chicken or Beef Kabobs \$2.00
- Cashew Chicken Salad stuffed Phyllo Cups \$1.50
- Stuffed Mushrooms (Sausage & Cheese) \$2.00
- Stuffed Mushrooms Casino (Vegetarian) \$1.75
- Vegetarian Egg Rolls \$1.00
- Stuffed Potato Skins \$1.75
- Mini Rico Sandwich \$4.00
- Mini Beef on Weck \$4.00
- Tomato Basil Crostini with Provolone \$0.95
- Homemade Mini Meatballs with Caradori Sauce \$1.00
- Swedish Meatballs \$1.00
- Fresh Fruit Kabobs (seasonal) \$3.00

Cocktail Party Platters

Chicken Wings (50 Pieces)..... \$32.00

- Hot, Medium, Mild. Served with Celery, Carrots and Bleu Cheese

Antipasto.....\$3.95 p/p

- Hot Ham, Genoa Salami, Pepperoni, Provolone, Leafy Greens, Cici Beans, Marinated Artichoke Hearts, Roasted Red Peppers, Green and Black Olives, Tomatoes, Cucumbers, Red Onion, Pepperoncini and our Club 57 House Dressing

The "Crudités" Table.....\$8.95 p/p

- A Round Decorated Table Filled with an Assortment of Fresh Fruit, Vegetables and Dip, Assorted Cheese and Crackers, Finger Sandwiches, Rolled Ham, Turkey, Salami, Beef and an Assortment of Relish Items, and Fancy Cold Finger Foods (Minimum 50 Persons)

Cheese Platter..... \$80.00

- An Assortment of Cubed Aged Cheddar, Swiss, Provolone and Jalapeno Cheese, Pepperoni and Assorted Crackers. (Serves 12-15)

Fancy Cheese Platter.....\$120.00

- A Fine Selection of Imported Cheese, including Triple Crème, Brie and Fresh Fruits (Serves 15-18)

Meat Platter.....\$85.00

- An Assortment of Ham, Turkey, Genoa Salami and Roast Beef, Dinner Rolls and Fresh Garnish (Serves 8-10)

Relish Tray.....\$40.00

- An Assortment of Olives, Pepperoncini, Roasted Red Peppers, Marinated Artichoke Hearts, Celery and Carrot Sticks. (Serves 10-12)

Vegetable Platter.....\$42.00

- An Assortment of Seasonal Fresh Vegetables, Bleu Cheese or Ranch Dressing (Serves 15-20)

Fruit Platter (Seasonal).....\$95.00

- An Array of Seasonal Fresh Fruit with our Home-made Cream Cheese Dip (Serves 12-15)

White Wines

Beringer Chardonnay (Calif)	\$5.25/20
Clos Du Bois Chardonnay (France)	\$6/23
Rodney Strong Chardonnay (Calif)	\$7.25/28
Dr. Konstantin Frank Chardonnay (New York)	\$ - /25
Ecco Domani Pinot Grigio (Italy)	\$ - / 22
Chateau Ste. Michelle Riesling (Wash)	\$5.25/20
Maison Nicolas Sauternes (France)	\$ - / 30
Babich Sauvignon Blanc (New Zealand)	\$5.75/22
Vincent Girardin Meursault (2002, France)	- /\$120

Blush and Sparkling Wines

Beringer White Zinfandel (Calif)	\$4.95/18
Hazlitt Red Cat	\$3.95/ -
Domaine Ste Michelle (Wash)	- /\$28
Veuve Clicquot Brut Yellow Label (France)	- /\$75
Dom Pérignon (France)	- /\$190



House Wines

(served by the glass)

Delicato Merlot	\$4.95
Delicato Cabernet Sauvignon	\$4.95
Delicato Chardonnay	\$4.95
Delicato White Zinfandel	\$4.50
Fish Eye Pinot Grigio	\$4.95
Straccali Chianti	\$4.95
Yellow Tail Shiraz (Australia)	\$4.95
Fratelli Cella Lambrusco (Italy)	\$4.50
Bully Hill Growers Red (New York)	\$4.50
Bully Hill Growers Blush (New York)	\$4.50
Bully Hill Growers White (New York)	\$4.50
Bully Hill Niagara (New York)	\$4.50

Red Wines

Silver Palm Cabernet Sauvignon (Calif)	\$5.25/20
Kendall-Jackson Cabernet Sauvignon (Calif)	\$7.50/29
Beringer Cabernet Sauvignon (Calif)	\$ - / 23
337 Cabernet Sauvignon (Calif)	\$ - / 24
Charles Krug Cabernet Sauvignon (Calif)	\$ - / 34
Simi Cabernet Sauvignon (Calif)	\$ - / 39
Columbia Crest Merlot (Wash)	\$5.25/20
Red Rocks Merlot (Calif)	\$ - / 24
Irony Pinot Noir (Calif)	\$5.75/22
Clos Du Bois Zinfandel (Calif)	\$6.25/24
Cline Zinfandel (Calif)	\$ - / 29
Wyndham Estate Shiraz (Australia)	\$ - / 27
Chateau Ste. Michelle Orphelin (Wash)	\$ - / 20
Kendall-Jackson Meritage (Calif)	\$6.25/24
Alamos Malbec (Argentina)	\$ - / 22
Tenuta Greppone Mazzi (2001, Italy)	-\$100
Banfi Brunello di Montalcino (1999, Italy)	-\$76
Warre's Warrior Special Reserve Port	\$7.50/ -

(WINES ARE SUBJECT TO CHANGE)

CLUB 57's LUNCHEON BUFFETS DELIVERED!

Supreme Lunch Buffet \$13.95
Choice of two meats, tossed house salad,
seasonal vegetable, choice of potato or hot
pasta, rolls & butter, gourmet cookies

Meat Choices (Choose two)

- Chicken Souvalaki (our specialty)
- Slow Cooked Roast Beef
- Italian Sausage with Peppers and Onions
- Baked Chicken
- Chicken and Biscuits
- Italian Meatballs

Additional Meat - \$1.25 per person

The Deli Buffet - \$11.95

Includes potato or macaroni salad, house
tossed salad, homemade potato chips,
condiments and gourmet cookies

*Create your favorite sandwiches with the
following selections:*

- Sliced Roast Turkey Breast
- Sliced Virginia Ham
- Slow Cooked Roast Beef
- Sliced Tomato and Onion
- Cheddar and Swiss Cheese
- Crisp Lettuce
- Assorted Rolls and Bread

The Italian Buffet - \$12.95

Includes house salad, Italian bread and
butter and gourmet cookies

Choice of two Entrée's

- Baked Ziti
- Stuffed Shells
- Cheese Lasagna
- Vegetable Lasagna
- Rigatoni with Spinach and Artichokes

Add Meatballs or Italian Sausage - \$1.25 per person
Add Antipasto instead of house salad - \$1.25 per person

(all prices include choice of coke, diet coke or sprite)
(Bottled water add \$.75)

CLUB 57's LUNCHEON BUFFETS EAT-IN

Supreme Lunch Buffet \$16.95

Choice of two meats, tossed house salad, seasonal vegetable, choice of potato or hot pasta, rolls & butter, gourmet cookies

Meat Choices (Choose two)

Chicken Souvalaki (our specialty)
Slow Cooked Roast Beef
Italian Sausage with Peppers and Onions
Baked Chicken
Chicken and Biscuits
Italian Meatballs

Additional Meat - \$1.25 per person

The Deli Buffet - \$14.95

Includes potato or macaroni salad, house tossed salad, homemade potato chips, condiments and gourmet cookies

Create your favorite sandwiches with the following selections:

Sliced Roast Turkey Breast
Sliced Virginia Ham
Slow Cooked Roast Beef
Sliced Tomato and Onion
Cheddar and Swiss Cheese
Crisp Lettuce
Assorted Rolls and Bread

The Italian Buffet - \$15.95

Includes house salad, Italian bread and butter and gourmet cookies

Choice of two Entrée's

Baked Ziti
Stuffed Shells
Cheese Lasagna
Vegetable Lasagna
Rigatoni with Spinach and Artichokes

Add Meatballs or Italian Sausage - \$1.25 per person
Add Antipasto instead of house salad - \$1.25 per person

Prices are listed as Per Person and subject to change

Athletic Club Dinners

*All Options Include Garden Salad,
Dinner Rolls, Tea and Milk*

Option One

\$15.99 Per Person

Baked Haddock
Grilled Rico Chicken Breast
Vegetable Medley
Tri Peppered White Rice
Petite Strawberry Shortcake

Option Two

\$13.99 Per Person

Stir Fry
Choice of Vegetable, Chicken or Beef
Fried Rice
Mini Egg Rolls
Petite Carrot Cake

Option Three

\$17.99 Per Person

Roast Beef Carving Station
Sliced Glazed Pork Loin
Vegetable Medley
Mashed Potatoes and Gravy
Long Grain Wild Rice
Petite Chocolate Cake

(New York Sales Tax and
20% Gratuity NOT Included)

Athletic Club Breakfast

All Options Include Milk and Juice

Option One \$11.99 Per Person

Assortment of Cereals
Includes Granola and Oatmeal
Hand Fruit
Assortment of Yogurts
Nut Mix
Raisins
Bagels with Jam

Option Two \$14.99 Per Person

Choice of Scrambled Eggs **OR**
Vegetable Egg Bake
Choice of French Toast **OR** Pancakes
Bacon
Fruit Tray
Assorted Cereal
Muffins
Bagels
English Muffins
Whole Grain Toast with Jam

Option Three \$9.99 Per Person

Plated

Eggs Benedict **OR** Breakfast Pizza
Fresh Fruit

(New York Sales Tax and
20% Gratuity NOT Included)

Club 57 Dinner Buffet

Elegant Buffet

Two Entrées - \$18.95
Three Entrées - \$20.95

Buffet includes served soup or salad (choose one), seasonal vegetable, choice of potato or rice, penne pasta with Caradori Sauce, rolls & butter, fresh brewed coffee & tea, ice cream or petite strawberry shortcake (choose one) for dessert

CHOOSE FROM ENTREES LISTED

Slow Cooked Top Round of Beef
Italian or Herb Roasted Chicken
Chicken Souvalaki
Baked Vegetable Lasagna
Roasted Stuffed Pork Loin
Roasted Breast of Turkey
Baked Ham with Pineapple Sauce
Italian Sausage with Peppers and Onions

Chicken Marsala or Picatta - add \$1.00 per person
Broiled Fish in Lemon Butter - add \$1.25 per person

Buffet Enhancements

Additional Entrée (beyond three) - \$1.25 per person
Additional Soup or Salad - \$1.00 per person
Additional Vegetable or Potato - \$.75 per person
Cheesecake for Dessert - \$1.00 per person
Crème Brûlée for Dessert - \$1.25 per person

(Coffee or Tea)

(Minimum 30 People)

Prices are listed as Per Person and subject to change

DELUXE BUFFET

\$18.99 per person

House Salad

(individually served)

Buffet Includes

Penne Pasta with Classic Red Sauce

Meatballs

Italian Baked Chicken

Top Round of Beef

Garlic Mashed Potatoes

Gravy

Green Beans

Rolls and Butter

Dessert Selections

(Choice of one)

Cheesecake

Home-Style Chocolate Cake

with Raspberry Sauce

Ice Cream with Chocolate Sauce

Beverage

(Coffee or Tea)

(Minimum 25 People)

Breakfast Buffet

\$13.99 per person

Our Breakfast Buffet features Orange Juice, Coffee, Hot Tea, Scrambled Eggs, Hash Browns, French Toast, Sausage, Bacon, Fresh Fruits and Assorted Pastries.

Breakfast & Lunch Package

\$17.99 per person

Breakfast

Arrival with Continental Breakfast featuring Orange Juice, Coffee, Hot Tea, Assorted Pastry, Fresh Fruit and Yogurt

Lunch

Open Souvlaki Patter (Chicken or Beef)

Grilled Chicken Caesar Salad

Beef on Weck

The Rico

Rico Ranch

"Special of the Day"

*Assorted Cookies for Dessert
Beverage*

Continental Breakfast

Your Choice of Two: Muffins, Doughnuts, Bagels, Danish or Homemade Assorted Breakfast Pizza on Panini. Coffee and Tea, Orange Juice and Apple Juice. Water on all Tables.

\$9.95 per person

Luncheon

Sandwich Board with Assorted Meats, Cheeses and Breads. Tossed Salad with rolls and butter.

Baked Ziti

\$14.99 per person

Souvalaki Platter, Pasta Primavera

\$15.99 per person

Beef on Weck or Turkey Sandwich

Side Salad

(No Desserts)

\$10.99 per person

Italian Style Salad with Club 57 Bread Service, Baked Ziti with Meatballs, Sausage and Cheese

\$13.99 per person

Luncheon is served with Coffee, Hot Tea and Petite Strawberry Shortcake for Dessert

(25 Person Minimum. New York State Sales Tax and Gratuity are not Included.)

Italian Buffet

\$21.00 per person

Italian Wedding Soup

(individually served)

Buffet Includes

Fettuccini Alfredo

Baked Ziti

Meatballs with Sauce

Chicken Marsala

Stuffed Pork Loin

Italian Sausage and Sautéed Peppers

House Salad

Italian Bread and Butter

Dessert Selection

(Choice of one)

Cannoli

Strawberry

Shortcake

Beverage

(Coffee - Tea - Milk)

(Minimum of 25 People)

SPECIALTY MENUS

\$22.75 per person

OPTION 1 (SIT DOWN DINNER)

Chicken Marsala
Steaming Linguini
OR

Sirloin Filet of Beef
Baked Potato
Vegetable

OPTION 2 (BUFFET DINNER)

Mixed Green Salad with Two Dressings
(Served at the table)

Homemade Lasagna with Meat
Stir Fry Chicken with Long Grain Wild Rice
Roasted Pork Loin with Stuffing and Gravy
Whipped Potatoes
Green Beans Almondine
Rolls and Butter
Beverage

OPTION 3 (BUFFET DINNER)

Mixed Green Salad with Two Dressings
(served at table)
Linguini Alfredo
Stir Fry Chicken
Chicken Marsala
Long Grain Wild Rice
Green Beans Almondine
Rolls and Butter
Beverage

(Minimum 30 People)

Luncheon and Shower Entrees

Sit Down

Open Souvlaki Platter \$13.95

Marinated chicken or beef tips grilled, served with grilled pita, leafy greens, feta cheese, onions and tomatoes, with our special Greek dressing

Grilled Chicken Caesar Salad \$13.95

Crisp romaine lettuce with crispy croutons and shredded parmesan cheese, topped with our marinated chicken breast and creamy Caesar dressing

Turkey Club \$12.95

Triple decker sandwich with fresh shaved turkey, crisp bacon, lettuce and tomato on nine grain bread

"Reuben" \$12.95

Deli style, lean corned beef, with homemade Russian dressing, sauerkraut and Swiss cheese. Grilled to perfection

16 oz Prime Rib (10 Minimum) \$26.95

Slow roasted Prime Rib served with Au Jus

8 oz Filet Mignon \$29.95

The most tender of all meats, grilled to Perfection

Stuffed Chicken Breast \$19.95

Tender Chicken stuffed with our own homemade bread stuffing and wrapped in bacon, then toasted to perfection

Chicken Cordon Bleu \$19.95

Chicken stuffed with aged Swiss cheese and hickory smoked ham

Sundried Tomato Pasta \$17.95

Sundried tomatoes, garlic, mushrooms, kalamata olives, broccoli, artichokes, sautéed with olive oil and fresh herbs tossed with linguini

*Sandwiches are served with chips and a pickle, dessert and coffee or tea.
Entrée selections are served with house salad, vegetable, dessert and coffee or tea.*

Luncheon and Shower Buffet \$17.95

House Salad (individually served)
Assorted Relishes

Whipped Potatoes and Vegetables
Baked Ziti

Choice of Two Meats
(Roast Beef - Meatballs - Baked Chicken -
Chicken Marsala)

Dessert
Coffee or Tea

Celebration Sit Down Dinner

Soup or Salad

(choice of one)

Italian Wedding Soup

Mixed Green Salad

Entrées

(choice of three)

Grilled 14oz Porterhouse Pork Chop \$24.99

Served with seasoned mashed potatoes, stuffing, topped with shallot gravy and sautéed fresh vegetables

Chicken "Caradori" \$20.99

A chicken breast stuffed with sautéed fresh spinach, tomatoes, garlic, provolone, breaded and baked to perfection, topped with a light marinara and imported cheese. Served with Pasta

Prime Rib King Cut \$26.99

Steak Diane \$25.99

8oz Sirloin Filet, pan seared, with sautéed mushrooms and shallots, simmered in a brandy heavy cream reduction, seasoned mashed potatoes and fresh vegetables

Grilled Salmon with Honey and Grain Mustard \$22.99

Served with rice and seasoned fresh vegetables

Crab Stuffed Jumbo Shrimp \$25.99

Four Jumbo Shrimp with our own Crab Stuffing, served over rice, with seasoned vegetables

Cappellini Pomodoro \$17.99

Fresh diced Roma tomatoes, sautéed with fresh garlic and basil, topped with shredded Parmesan

Dessert

(choice of one)

Chocolate Cake with Raspberry Sauce

New York Style Cheesecake

Crème Brûlée (add \$2.00)

Beverage

(coffee or tea)

Country Club Buffet

\$26.00 per person

(New York Sales Tax and 20% Gratuity Included)

Appetizer

(individually served)

(choice of one)

Italian Wedding Soup

Minestrone

Vermont Cheddar

Fresh Fruit

House Salad

(individually served)

Buffet Includes

Steak Diane

Stuffed Chicken Christopher (House Specialty)

Stuffed Shells with Red Sauce

Twice Baked Potatoes

Choice of Vegetable

Green Beans Almondine

Fresh Mixed Vegetables

Glazed Carrots

Broccoli

Rolls and Butter

Dessert Selection

(choice of one)

Cheesecake with Fresh Strawberries

Home-Style Chocolate Cake with Raspberry Sauce

Tiramisu

Chocolate Brownie with Ice Cream

Beverage

(Minimum 25 People)

**Executive Room Sit
Down Dinner
\$27.00 per person**

Appetizers

Crostini with Provolone
*Thin toast topped with Provolone, Roma
Tomatoes and Fresh Basil*

Fresh Shrimp Salad on a Spoon
Cashew Chicken Salad Phyllo Cups

*The hors d'oeuvres are passed on silver platters by
our professional wait staff*

Fresh Mixed Green Salad

Entrees

New York Strip Steak

Hand Cut 12 Ounce Steak, Grilled to Perfection

Chicken Cordon Bleu

*Chicken Breast stuffed with ham and imported
cheeses, baked and topped with a cream sauce
reduction, served with seasoned mashed potatoes and
seasonal vegetable*

Sesame Crusted Tuna

Sautéed and served with Pacific Rim Sauce and Rice

Sundried Tomato Pasta

*A blend of sun dried tomatoes, fresh broccoli,
mushrooms, olives, onions, artichokes and garlic
over linguini*

Dessert

Assortment of Cheesecake
Petite Strawberry Shortcake
Homemade Crème Brûlée
(add \$1.00 extra)

Beverage

(Coffee - Tea - Milk)

**CLUB 57
DIPLOMAT
DINNER**

\$32.00 per person
(8% Sales Tax and 20% Gratuity not included)

**Wasabi Stuffed Shrimp
Or
Clams Casino**

Caesar or House Salad

Carolina Crab Cakes

*Served with saffron rice, pan flashed micro greens
and a Chive Mustard Vinaigrette*

N.Y. Strip Copenhagen

*12 oz. hand cut New York Strip Steak topped with
demi glaze, Swiss cheese and sautéed
mushroom caps, served on a bed of mashed
potatoes with roasted vegetables*

Chicken "Caradori"

*Chicken, stuffed with spinach, tomatoes, garlic
and provolone, breaded and baked, served atop a
bed of pasta and homemade sauce*

Dessert

Beverage

(Coffee or Tea)